Chapter 2
The First Step For A Comeback and Pumpkin Curry

CHAPTER 2
THE FIRST STEP FOR A COMEBACK AND PUMPKIN CURRY

WOOOOO
OOOOON
G.G.T.
RING
RING
RING!!!
RING
YUI GOOD MORNING
SFX: WHAMM
IS READY
SEEMS LIKE IT'S
AH.. BREAK BREAKFAST
NOT GONNA WORK?
EH!
FLINCHES
YA~~~

I'LL REPEAT IT ONCE MORE. MY NAME IS KOENJI MAKITO, I'M A CURRY CHEF.
UW
OW...
OW
THIS IS SOUICHIRO'S ONLY CHILD, YUI...
FOR THE PURPOSE OF FINDING MY OLD FRIEND SONEZAKI SOUICHIRO, I WENT TO HIS RESTAURANT (OF COURSE IT'S A CURRY RESTAURANT)...
I'LL DO IT!!
AND THEN!
I'M NOT FORCING YOU, SO MAKE THE DECISION BY YOURSELF
IT TURNED OUT LIKE THIS...
ARE YOU JUST GOING TO GIVE UP LIKE THAT!? OR ARE YOU GOING TO RUN THIS BUSINESS ONCE MORE WITH ME!?
I REALLY LOVED...
THE CURRY THAT DAD WOULD COOK
ONLY LEAVING BEHIND THIS EMPTY CURRY HOUSE AND THE SADNESS FILLED YUI WHO INTENDED ON GIVING UP ON THE RESTAURANT
HOWEVER, SOUICHIRO WAS GONE.

WAIT, DON'T DO THAT!
WHY?
ALSO, I WILL CALL MY DAD TODAY TO CONFIRM THIS...
I NEED TO SAFEKEEP THE KEYS TO THE RESTAURANT AND... HE WON'T
LETTING THIS ANNOYING GUY LIVE HERE IS REALLY A BIG HASSLE
IF YOU DO THIS SORT OF THING AGAIN, I WILL KICK YOU OUT!
WHY DO I HAVE TO HOLD THIS FOR?
BASTARD! DIDN'T I TELL YOU TO SLEEP IN THE RESTAURANT?
AH... THIS MISO SOUP IS DELICIOUS ♡
SLURP SLURP
MC MOVER I STILL DON'T KNOW IF HE REALLY IS MY DAD'S FRIEND OR NOT...
OH RIGHT! YUI, DO YOU KNOW HOW TO CONTACT THE FOOD PRODUCERS?
IT'S RECORDED IN THE SPEED DIAL OF THE CURRY HOUSE TELEPHONE.
THEN, REALLY CAN TOO...
OK.
SFX: PAKU - CHEWING
HMMM WHAT HE SAYS IS TRUE
BUT CAN I TRUST THIS GUY?
WHEN SONEZAKI-SAN GET'S BACK, AND SEES THE SUCCESS OF THE CURRY HOUSE, MAYBE HE WILL CHANGE HIS MIND...
WHAT?!
SONEZAKI-SAN IS HELPING YOU?
IT'S OKAY TO OPERATE IN SECRECY! I'LL HELP!
BECAUSE OF YOUR DAD'S TEMPER, HE'LL DEFINATELY TELL YOU TO GIVE UP!
YOU NEED TO GO TO SCHOOL, RIGHT? HERE TAKE THIS LUNCHBOX
AH... REALLY? THANK YOU ♡

OKAY!
FIRST I NEED TO PREP
LET'S SEE WHAT'S IN STOCK AT THE CURRY HOUSE...
HAVE A SAFE TRIP!
MAYBE HE'S A NICE GUY AFTER ALL
HAPPY
HAPPY
HELLO, IS THIS THE KOOWA FOOD STORE?
HELLO. IS THIS THE YOTSUBA SPICE STORE?
THIS IS KOENJI FROM GANESHA
SORRY TO TROUBLE YOU

SFX GRIND GRIND GRIND
SUPPOSE EACH CUSTOMER PAYS 1000 YEN DOESN'T THAT MEAN WE NEED 200 CUSTOMERS PER DAY?
AH.
CAN I REALLY DO THIS BY MYSELF !?
THE MONTHLY REVENUE TARGET IS ¥ 000 000 YEN! SO THAT'S AN AVERAGE OF 200 000 YEN PER DAY!
IF I'M GONNA DO IT THEN I'M GONNA PUT IN EVERYTHING I'VE GOT

TRANSLATOR'S NOTE ¥ 000 000 YEN = 55 000 US DOLLARS

I HAVE ALREADY DECIDED! THIS CURRY HOUSE...
LET ME RE-ESTABLISH IT'S PRESTIGIOUS REPUTATION!!!
OKAY! WE'RE OPEN!
NO...
IF YOU DON'T WANT TO DIE, THEN EAT IT...
AH...
THANK GOODNESS

CHEWING
STUPIFIED
!!!!!!
AND I THOUGHT HE GAVE UP ALREADY. IT WOULD REALLY BE A SHAME IF THAT HAPPENED
HUH?
SOUICHIRO HAS DECIDED TO CONTINUE RUNNING THIS BUSINESS?
EXCUSE ME, CAN I GET THE BILL?
AH YEA SURE!
UNLESS [illegible] CURRY [illegible] HAS A REALLY GOTTEN A BA REPUTATION
NO WAY HOW COME THERE S NO ONE HERE
SO KOMEDA

IT'D BE BETTER IF YOU TOLD HIM YOURSELF ...
SMILES
.....
SO PLEASE DON'T GIVE UP ON THE BUSINESS ...
CAN YOU TELL HIM THIS FOR ME? I REALLY ENJOY THE CURRY HE COOKS...
BECAUSE HE ATE IT ONCE BEFORE, HE WILL CONTINUE EATING IT...?
PLEASE COME BACK SOON!
IS IT BECAUSE OF THE LOCATION ?
SO WHERE DOES THE PROBLEM OCCUR?
IT'S BECAUSE OF THAT SLOW-WITTED STUBBORN GUY'S FLAVOUR
KA
KA

EXCUSE ME, YOU TWO BEAUTIFUL LADIES!
WAVE WAVE
AH I HAVEN'T TRIED THAT IN A LONG TIME!
IF IT'S ALRIGHT WITH YOU...
WOULD YOU LIKE TO EXPERIENCE THE SAVOURY TASTE OF CURRY WITH ME?
EH?
NO ONE SAW THAT RIGHT
BITCH AND I WAS FULLY CONFIDENT TOO
AH!
SFX MASS FOOTSTEPS

IT'S TRUE.
IT'S TRUE.
HEHE.
YOU'RE LYING!
AHAH...
WHAT!?
ドドド

AN ALL GIRLS UNIVERSITY?
YES
ALSO, THERE IS AN ALL GIRLS MIDDLE SCHOOL AND AN ALL GIRLS HIGH SCHOOL NEARBY!
FURTHERMORE, I BELIEVE THERE'S A SCHOOL FOR NURSES IN THIS AREA SO THERE ARE QUITE A LOT OF GIRLS AROUND HERE.
MEOW
A LOT OF GIRLS EH?
.....
THEN HOW COME NO ONE COMES HERE?
IF IT'S LIKE THIS
THE CAUSE OF SONEZAKI'S FAILURE MUST BE BECAUSE HE NEGLECTED THE NEEDS OF THE GIRLS."
BUT WHAT
MEOW

AH...
MEOW
?
UNLESS IT'S BECAUSE...
HEHEHE...
I GOT IT! NO WONDER THAT OLD MAN CAN'T THINK OF IT...
IT'LL DEFINATELY WORK! YU!!
OUCH!
MEOW
THIS CURRY HOUSE CAN DEFINATELY BECOME POPULAR AGAIN!
I DON'T KNOW WHY...

AS IF WHATEVER HE SAYS WILL DEFINATELY BECOME A REALITY.
EVERYTHING THIS PERSON SAYS SEEMS TO CARRY AN ENIGMATIC, POWER OF PERSUASION...

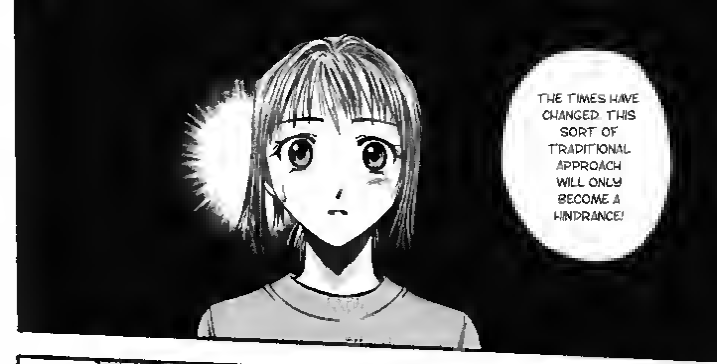
THOSE WORDS JUST ROLLED OFF MY TONGUE
I'LL DO IT!!
IT'S ALSO BECAUSE OF THIS YESTERDAY

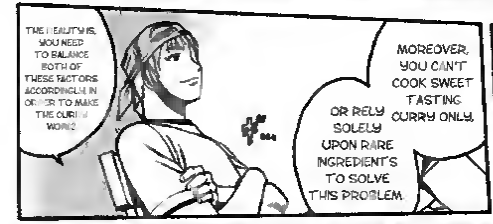
I SHOULD TRY IT OUT FOR A BIT...
EXCUSE ME! CAN YOU GIVE ME A HAND?
AH, THANKS!
HE DOESN'T SEEM TO BE A BAD GUY.
BUT NO MATTER HOW YOU LOOK AT HIM,
IT WAS ONLY WHEN I WOKE UP THIS MORNING THAT I REALIZED MY SUSPICIONS OF HIM...
WHY IS HE WILLING TO HELP ME?
LIVING HERE WITH A TOTAL STRANGER...
WHAT'S HIS ULTERIOR MOTIVE?
IS HE REALLY MY DAD'S FRIEND?

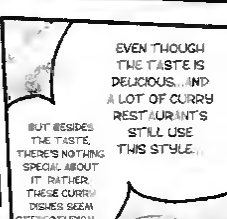
HMMM...
ABOUT THAT----
WHAT ARE YOU SUGGESTING?
HMMM...YOU SAID JUST NOW THAT YOU KNOW WHAT THE PROBLEM IS...
TRY TO BELIEVE IN HIM...
SUPPOSE THERE'S A PLUMP JUICY STEAK THAT CAME STRAIGHT OFF THE GRILL, AND...
A NICE AND FRESH BOWL OF GARDEN SALAD...
YOU, WHICH ONE WOULD YOU EAT?
SUP
PLUMP ISN'T THIS A PUMPKIN?
STEAK...
A PLATE OF SPAGETTI COVERED WITH SWEET AND SOUR TOMATO SAUCE...
WHAT IF THERE WAS A FATTY PORKCHOP DEEP FRIED IN GREASY OIL, AND...
AH...THAT WASN'T A VERY GOOD EXAMPLE. LET'S TRY ANOTHER ONE...
FRIED PORKCHOP!
AH...
YOU HIT ME? YOU DARE TO HIT ME?
IT'S READY!

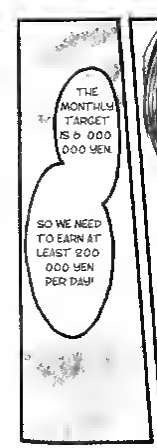
"NO WAY."
CURRY
HUH?
IS THIS A PUMPKIN BISQUE?
WOOOOOW, IT'S GORGEOUS!
IT HAS A GOLDEN COLOUR
NOPE, IT'S CURRY.
THIS.....
ITADAKIMASU
.....
THIS. THIS IS REALLY CURRY? BUT NO MATTER HOW I LOOK AT IT IT'S STILL ONLY A PUMPKIN BISQUE
FORGET IT I'LL GIVE IT A TRY!

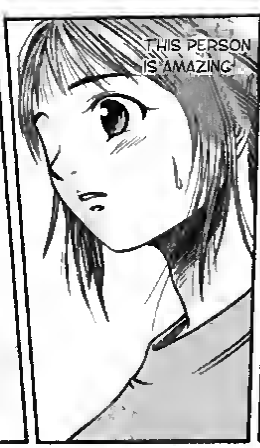
THE COLOUR ALONE IS ALLURING ENOUGH BUT THE TASTE IS SO TANTALIZING, I CAN'T STOP EATING IT
IT CAN'T BE! THIS IS INCREDIBLE! IS THIS REALLY CURRY?
I LIKE THIS BETTER
OF COURSE, THE GROUND BEEF CURRY IS DELICIOUS TOO.
WHICH IS BETTER, THIS OR YESTERDAY'S GROUND BEEF CURRY?
HUH?
THAT'S THE RIGHT ANSWER
SONEZAKI IS THE TYPE OF CHEF WHO STRICTLY FOLLOWS TRADITION...
WE THOROUGHLY CONCENTRATES ON ENSURING THE TENDERNESS OF THE MEAT AND THE COMBINATION OF SPICES USED...
ALTHOUGH THESE ARE THE FUNDAMENTALS OF COOKING CURRY
BUT
IS REALLY SWEET!!


THE TIMES HAVE CHANGED. THIS SORT OF TRADITIONAL APPROACH WILL ONLY BECOME A HINDRANCE!


THE REALITY IS, YOU NEED TO BALANCE BOTH OF THESE FACTORS ACCORDINGLY IN ORDER TO MAKE THE CURRY WORK!
MOREOVER, YOU CAN'T COOK SWEET TASTING CURRY ONLY, OR RELY SOLELY UPON RARE INGREDIENTS TO SOLVE THIS PROBLEM.


EVEN THOUGH THE TASTE IS DELICIOUS...AND A LOT OF CURRY RESTAURANTS STILL USE THIS STYLE...
BUT BESIDES THE TASTE, THERE'S NOTHING SPECIAL ABOUT IT. RATHER, THESE CURRY DISHES SEEM STEREOTYPICAL.


THE MONTHLY TARGET IS 6 000 000 YEN.
SO WE NEED TO EARN AT LEAST 200 000 YEN PER DAY!


THIS PERSON IS AMAZING!

.....

SONEZAKI TRULY CARRIED ON THE TRADITIONAL STYLE OF COOKING CURRY.
BUT FOR GIRLS LIKE YOU YU! THE SPICINESS IS TOO MUCH TO HANDLE.

I'LL MAKE THIS CURRY HOUSE A PARADISE!
ONCE SOMETHING IS DECIDED, I MUST PUT MY HEART AND SOUL INTO IT! AND WHEN WE SUCCEED...
I LIKE GUYS LIKE YOU THE BEST!

YANME is in no way responsible for any misinterpretations events that may occur by ur "Eat using these recipes"

パンプキンカレー Pumpkin Curry

INGREDIENTS (SERVES 4)

- 300G PUMPKIN
- 1 ONION
- 1CUP WATER
- 1 CUP MILK
- PINCH OF CINNAMON POWDER
- CHICKEN SOUP BASE
- 1 LOCK OF BUTTER
- SALT AND PEPPER TO TASTE
- 1 CUP TOMATO SAUCE
- 2 CLOVES OF GARLIC
- 2 SLICES OF GINGER
- 1 BAYLEAF
- 3-4 CHILI PEPPERS
- 1 TSP CLOVE SPICE (POWDER)
- 1 TSP FENNEL SEEDS (TOUCHED)
- 1 TSP CARDAMOM SEEDS (CRUSHED)
- 1 TSP CORIANDER SEEDS (CRUSHED)

MIX

JUST MURPH THE SWEET MESS AND SOURNESS OF THE FISH AND IT CAN BECOME A DELICIOUS PUMPKIN BISQUE!

(1) MAKING THE CURRY

STEP 1: FIRST HEAT UP A TABLESPOON OF OIL IN THE POT OVER HIGH HEAT THEN ADD IN THE BAYLEAF AND CHILI PEPPERS.

STEP 2: ADD IN CRUSHED GARLIC, GINGER, AND THE LEFTOVER ONIONS INTO THE POT. STIR EVENLY.

STEP 3: WHEN THE ONIONS BECOME CARAMELIZED (GOLDEN BROWN COLOUR) PUT IN THE LEFTOVER PUMPKIN CUT INTO BITSIZED (BEST ANGLES) WITH TOMATO SAUCE AND THE FOUR MIXED SPICES FROM THE INGREDIENTS LIST. STIR EVENLY.

STEP 4: BRING THE INGREDIENTS TO A BOIL AND THEN ADJUST THE FLAVOUR WITH SALT AND PEPPER (TURN OFF THE STOVE!)

STEP 5: NOW POUR THE CONTENTS OF THE POT OVER THE BROTH FROM (1) INTO A MEDIUM SIZED BOWL. YOU'RE DONE!

YOU CAN SERVE THIS DISH WITH STEAMED RICE, OR BETTER YET, SERVE WITH BREAD. GIVE IT A TRY!

(2) MAKING THE BROTH

STEP 1: FIRST CUT THE PUMPKIN IN HALF. REMOVE THE SKIN AND THE SEEDS BEFORE CUTTING IT INTO THIN SLICES (ABOUT 5MM).

STEP 2: PUT THE BUTTER INTO THE POT AT HIGH HEAT AND THEN PUT IN THE SOME (JULIENNED / FINELY SLICED) ONIONS.

STEP 3: STIR THE CONTENTS OF THE POT FOR A BIT. MAKE SURE THE BUTTER HAS MELTED) ADD IN WATER, CHICKEN SOUP BASE, AND PUMPKIN SLICES.

STEP 4: TASTE THE BROTH AND ADD IN SALT, PEPPER, AND CINNAMON POWDER TO YOUR PREFERENCES.

STEP 5: WITH A STRAINER STRAIN THE CONTENTS OF THE BLENDER INTO THE POT (TO REMOVE THE SOLID REMAINS) OVER MEDIUM HEAT

STEP 4: PUT THE CONTENTS OF THE POT AND THE MILK INTO A BLENDER (OR AND THEN BLEND THE INGREDIENTS INTO A HOMOGENEOUS MIXTURE)

SOMETHING THAT WOULD BE A HIT IN THE STORE. SOMETHING THAT WOULD DEFY ALL LOGIC WITHIN CURRY-MAKING...
THERE'S STILL ONE MORE.
DECIDING FACTOR.
FOR EXAMPLE, WHAT'S THE MAIN REASON FOR GIRLS NOT LIKING CURRY?
IF I CAN FIND THE ANSWER, THEN I CAN GREATLY IMPROVE TRADITIONAL CURRY.
AH...

I'VE GAINED WEIGHT!?
WHAT!
ガーン
AAAH! EVER SINCE THAT GUY CAME, MY APPETITE HAS BEEN GETTING BIGGER
WHY DIDN'T I WORKOUT TODAY!?
WOW---
WOW---
WOW---
SO YOU REALLY CAN'T EAT CURRY EVERYDAY...
THAT'S IT!
わはは
YEAH!

YAHOO! GOING!
THAT'S IT! NOW I CAN COMPLETE THE PERFECT CURRY! THANK YOU, YUI!
HUH!? WHAT?
JUST NOW DID HE SEE EVERYTHING. WAS HE PEEPING ON ME?
THAT GUY REALLY
AND AS SUCH REGULAR CONSUMPTION WILL CAUSE WEIGHT GAIN
CURRY IS HIGH IN CALORIES.
BUT IF I CAN DO IT, THEN...
CORRECT TOGETHER